

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

3720	ent Addre	Lm	imber and street, city, state, zip code) Rd. New Albay, IN 47150 ing Grun/John Huges/Mille O'Mully Bouling Grun, KT 42104	Telephone Number 812 948 233 2 270 782 (174 Purpose: Follow-up 3. Complaint	Date of Inspection (mm/dd/yr) 12/23/299 PERMIT # 19-354 Follow-up Release Date //C Jan/c Summary of Violations: C NC R Menu Type (See back of page)		
Responsible	Wads e Person's	E-m:		5. Temporary 6. HACCP			
• CRITICAL	TTEMS AI	ek E ID	(る/に/えり) ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M				45
) FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUN	MMARY OF VIOLATIONS" AN	D IN THE N		
Section#	C/NC	R	Narrative	<u> </u>		To Be Co	rrected By
379		R	Observed files priesing monad mop dr - FCMO spoke with prainformer. - Schedufed for 1/2			1/2/	24
Received by	(name and	title	printed):	Inspected by (name and title pr	rinted):		
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MENU TYPE

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1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.